

# The Argyle Restaurant

## Dec. - A la Carte Menu



### ZENSAI *small entrée*

<i>Edamame</i> , sea salt. <b>Vegan. GF / Spicy Edamame</b> , chilli oil, ichimi. <b>Vegan. GF</b>	7 / 9
<i>Wakame Salad</i> , seaweed salad. <b>Vegan. GF</b>	8
<i>Mixed Pickles</i> , pickled vegetables. <b>Vegan. GF</b>	8
<i>Ika Sansai</i> , squid salad. <b>GF</b>	12
<i>Takoyaki</i> , Japanese ball-shaped octopus pancake, mayo, tonkatsu sauce, fish flakes. 5pcs	15
<i>Tako Wasabi</i> , salted raw octopus tossed with wasabi.	15
<i>Jalapeno Yaki</i> , deep fry Jalapeno cream cheese stuffed, tonkatsu sauce, mayo, fish flakes. 4pcs	18

### SALAD

<i>Small Cabbage Salad</i> , thinly slice cabbage, sesame dressing, fried shallot.	8
<i>Lettuce Salad</i> , mixed lettuce, cherry tomato, cucumber, onion, onion dressing. <b>VO. GFO</b>	19
<i>Teriyaki Chicken Salad</i> , grilled chicken thigh, teriyaki glaze, lettuce salad. <b>GFO</b>	28
<i>Teriyaki Softshell Crab Salad</i> , softshell crab tempura, teriyaki mayo, lettuce salad.	36

### For the Little Ones..

<i>Chips</i> , chicken salt, mayonnaise. <b>GFO</b>	12
<i>Karaage Chips</i> , deep fried chicken thigh, chips. <b>GFO</b>	15
<i>Udon</i> , Japanese udon noodles, assorted vegetables, tempura soup.	15
<i>Teriyaki Chicken Rice Donburi</i> , steam rice with teriyaki chicken thigh. <b>GFO</b>	15

### SASHIMI & SUSHI

<i>Truffle Yellow Tail</i> , cured WA Kingfish, tartufata black truffle, ponzu pearls. <b>GF</b>	36
<i>Salmon Sashimi</i> , Tasmania salmon, 6pcs / 12pcs. <b>GFO</b>	24 / 42
<i>Sashimi Platter</i> , 3pcs of each tuna, WA yellow tail, Tasmania salmon, one Hokkaido scallop. <b>GFO</b>	42
<i>Himesuma</i> , premium tuna from Ehime, Japan. Sashimi & Nigiri <b>GFO</b>	small menu
<i>Aburi Salmon Nigiri</i> , flamed Tasmania salmon sushi, teriyaki sauce, mayo. 3/4/5pcs <b>GFO</b>	21 / 28 / 35
<i>Four Kinds Inari</i> , squid salad, seaweed salad, pickles, spicy crab sticks with sushi rice stuffed in tofu.	29
<i>Four Kinds Nigiri</i> , raw fish nigiri sushi mix, kingfish, tuna, salmon and scallop. <b>GFO</b>	29
<i>Vegan Maki Sushi Roll</i> , cucumber, carrot, inari, pickles, guacamole. 6pcs <b>Vegan. GFO</b>	26
<i>Teriyaki Chicken Maki Sushi Roll</i> , grilled chicken thigh, avocado. 6pcs <b>GFO</b>	26
<i>Tuna Mayo Maki Sushi Roll</i> , cooked tuna, mayo, avocado. 6pcs <b>GFO</b>	26
<i>Softshell Crab Maki Sushi Roll</i> , softshell crab tempura, avocado, spicy crabstick, panko. 6pcs	32
<i>Rainbow Ebi Maki Sushi Roll</i> , flamed assorted sashimi, prawn panko, spicy mayo, fish roe. 8pcs	36

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*AGEMONO* deep fried.

<i>Agedashi Tofu</i> , deep fry tofu, tempura sauce, spring onion. <b>VO. GF</b>	19
<i>Karaage</i> , deep fried chicken thigh, cabbage salad, mayo. <b>GFO</b>	22
<i>Nagoya Style Fried Chicken Wing</i> , house-made yaki sauce, 7 spices, cabbage salad, pickles. <b>GFO</b>	22
<i>Mixed Seafood Platter</i> , deep fried mixed of shrimp and squid, teriyaki sauce, mayonnaise.	35
<i>Mixed Tempura</i> , 4pcs fresh King prawns, assorted vegetables, tempura sauce.	45

*YAKIMONO* grilled & stir fry.

<i>Shiitake Yaki</i> , two grilled shiitake mushroom skewers, tare glaze, cabbage salad. <b>VO. GFO</b>	15
<i>Eryngii Yaki</i> , grilled King Oyster mushroom in pieces, tare glaze, cabbage salad. <b>VO. GFO</b>	15
<i>Yakitori</i> , two grilled chicken thigh skewers, tare glaze. cabbage salad. <b>GFO</b>	17.5
<i>Gyu-Yaki</i> , two grilled Angus steak skewers, tare glaze. cabbage salad. <b>GFO</b>	24.5
<i>Ebi no Shioyaki</i> , two grilled prawn skewers, yuzu dressing, cabbage salad. <b>GFO</b>	26.5
<i>Grilled Broccolini</i> , fried garlic flakes. <b>Vegan.GFO</b>	21
<i>Nasu Agedashi</i> , sauteed fried eggplant, sesame seed, pickles. <b>Vegan. GF</b>	24
<i>Argyle Spicy Ma-po Tofu</i> , mozzarella cheese, beef mince, house-made spicy ma-po sauce.	28
<i>Unagi Don</i> , rice bowl with grilled sea eel, pickles, salad. Small 190g/ Large 330g	38 / 58
<i>Yakizakana</i> , Tasmania salmon fillet 130g, pan-seared vegetables, <b>GFO</b>	42
<i>Spicy Miso Curry Beef</i> , slow cooked Angus brisket, Japanese curry, vegetables.	42
<i>Wagyu Yakiniku</i> , thinly sliced Margaret River Wagyu beef, pan-seared vegetables. <b>GFO</b>	45
<i>Signature Ox Tongue Miso</i> , slow cooked WA Angus Ox tongue, miso glaze.	48
<i>Signature Toothfish Miso</i> , Low-Temperature grilled Patagonian toothfish fillet, grilled broccolini. <b>GF</b>	55
<i>Aus. Wagyu Steak M8-9 Scotch Fillet</i> , serve with sides. <b>GFO</b>	210g / 140      320g / 200

### SOUP & RICE

<i>Steam Rice</i> <b>VO. GFO</b>	5.5
<i>Miso Soup</i> , tofu, seaweed, spring onion. <b>GF.Vegan.</b>	7
<i>Seafood Miso Soup</i> , fish of the day, prawn. <b>GF</b>	15

### DESSERT

<i>Mochi</i> , mango / strawberry / matcha.	6
<i>Ice Cream</i> , vanilla / matcha <b>VO. GFO</b> / black sesame <b>VO. GFO</b> / Hojicha <b>Vegan. GF.</b>	12
<i>Sorbet</i> , mango / yuzu / raspberry. <b>Vegan. GF</b>	12
<i>Matcha Cheese Cake</i>	12

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